Title (en)

Method for making fermented starch syrup from germinated brown rice and the product thereof

Title (de)

Fermentationsverfahren zur Herstellung eines Stärkesirups aus gekeimtes Braunreis, und dessen Produkt

Title (fr)

Procédé pour la préparation fermentative d'un sirop de l'amidon à partir du riz brun germé, et produit obtenu

Publication

EP 1240829 A3 20040114 (EN)

Application

EP 02005305 A 20020312

Priority

JP 2001117473 A 20010313

Abstract (en)

[origin: EP1240829A2] The present invention offers candies utilizing various useful constituents of germinated brown rice and discloses the method of candy-making by fermentation that retains flavors of various raw materials. In order to achieve the above-mentioned purposes, the invention is characterized by turning germinated brown rice into koji, adding several enzymes thereto in order to achieve liquefaction in the primary fermentation stage, and then maturing the resultant solution in the secondary fermentation stage.

IPC 1-7

A23L 1/09; A23L 1/105; A23G 3/00

IPC 8 full level

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Citation (search report)
- [A] US 4894242 A 19900116 - MITCHELL CHERYL R [US], et al
- [X] DATABASE WPI Section Ch Week 198709, Derwent World Patents Index; Class D16, AN 1987-060432, XP002260192

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DOCDB simple family (application)

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